



## Autolift Open Fryer



### **CR-40F & CR-60F Instruction Manual**

---

735 Rossiter, St-Jean-sur-Richelieu, Quebec, Canada, J3B 8A4

E-Mail : [info@resfab.com](mailto:info@resfab.com)

Website : [www.resfab.com](http://www.resfab.com)

**TABLE OF CONTENTS**

	Page
Limited warranty .....	03
Unpacking .....	04
Electrical installation and connection .....	05
Safety rules .....	06, 07
Hygienic rules .....	08
Preparing fryer .....	09
Operation .....	10 to 13
Filtering oil .....	14, 15
Maintenance instruction .....	16
Parts identification and description .....	17 to 23
Electric diagram .....	24 to 27
Changing IDLE values .....	28
Programming the multi program controller .....	29, 30

**Warranty: Two Year Parts & Labor**

All Resfab products are warranted to the original purchaser to be free from defect in material and workmanship for a period of 2 years from the date of original installation, providing the equipment has been unaltered, properly installed and maintained in accordance with Resfab's installation manuals.

Resfab agrees to repair or replace defective parts due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when pre-approved and performed by an authorized Resfab service agency. Travel over 50 miles, holiday and overtime labor charges are **not** covered.

All repairs must be authorized by the factory. Non authorized repairs will not be reimbursed.

**Resfab's warranty is limited and it does not cover the following; replacement of light-bulbs and fuses, glass breakage, resetting of pumps or a high-limit switch, replacement of o-rings and/or gaskets, tightening of loose fittings, minor adjustments, equipment maintenance or cleaning, non stick coatings, thermostat capillaries and bulbs, and/or any loss of product or profit resulting from malfunction.**

Any attempt by unauthorized personnel to service the equipment, abusive use, and/or lack of maintenance may void the warranty (this is completely at Resfab's discretion).

**UNPACKING****UNPACKING**

1. Remove the fryer from the wood skid.
2. Open the fryer box by cutting the steel straps.
3. Remove the box by pulling straight up on the cardboard.
4. Remove the wrapping material carefully.
5. Visually inspect the fryer. If you see something wrong immediately advise your Resfab distributor (and your freight carrier if you are responsible for freight).

**Each unit is ship with the following accessories****ACCESSORIES**

- 1 High temperature pot brush
- 1 Straight drain brush
- 1 Crumb shovel
- 1 Wood stick
- 1 Basket
- 1 Filter tank hand carrier
- 1 Pot lid with handle
- 5 Paper filters
- 1 Instruction manual
- 1 warranty card (to be mail)

**ELECTRICAL INSTALLATION**  
**AND CONNECTION**

**INSTALLATION**

- 1. All fryers must be installed with an approved hood and fire suppression system. Check local codes for compliance.**

**ELECTRICAL CONNECTION****WARNING**

The warranty will be void if the fryer is connected to any voltage other than the one indicated on the name plate.

**WARNING**

**The fryer must be safely grounded according to your local electric code to avoid electrical shocks.**

- 1. The installation must meet all local codes, state codes and country regulations.**
- 2. The fryer must be connected by a professional electrician.**
- 3. Verify the electrical values on the name plate of the fryer to be sure it's in accordance with your building power supply.**
- 4. Use a minimum AWG electric cable according to your local regulation.**
- 5. It is recommended to use a dedicated electrical circuit for the fryer. Refer to the electrical diagrams at pages 22 to 25 of this manual.**

### **SAFETY RULES**

#### **DANGER**



**Hot oil is very dangerous. It can cause serious injuries and death.**

#### **WARNING**



**Failure to comply with maintenance and safety procedures could result in a serious accident.**

#### **RECOMMENDATION**

Before using the fryer it is important to read and understand all the instructions and recommendations of this manual.

**SAFETY RULES (CONTINUE)****SAFETY**

1. Keep clean the area and the floor around the fryer.
2. Do not overfill the fryer with shortening.
3. Do not overload the fryer with food.
4. Keep the casters locked.
5. Be prepared in case of a fire, injuries or emergencies.
6. Always turn the power off and unplug the fryer before cleaning or servicing it.
7. Never turn the fryer on if the back panel is not in place.
8. At the end of day, before closing your store, make sure that the fryer's switch is off.

**CAUTION****Risk of injuries**

9. Certain surfaces of the fryer can be very hot. To prevent any burns, locate the fryer in an area inaccessible to the public.

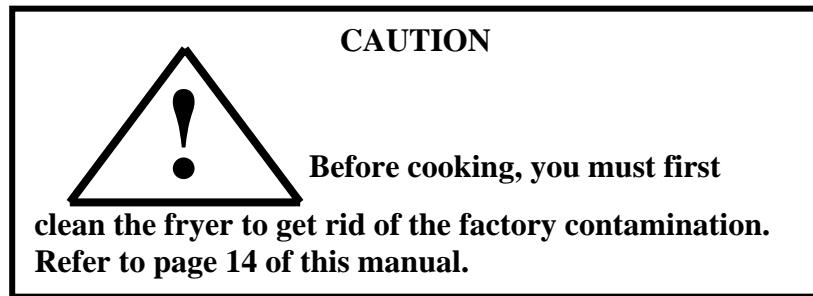
**HYGIENIC RULES****RECOMMENDATION**

Great care must be taken when handling food products. These following basic rules must be applied to prevent contamination.

**HYGIENIC RULES**

1. Always wear a hair net where food is going to be handled.
2. Before manipulating food, always wash your hands with soap and water. The use of plastic gloves is recommended.
3. Never touch food that has been cooked after you handled uncooked food. Always wash your hands before handling cooked food.
4. Be sure to use a clean and disinfected sink to clean and rinse food.
5. Always keep food at a minimum temperature of 40° F. (4.4° C).
6. The food that has been cooked must be kept at a minimum internal temperature of 140° F. (65.5° C). 140° F being the food temperature and not the temperature inside the warmer display.

## PREPARING FRYER

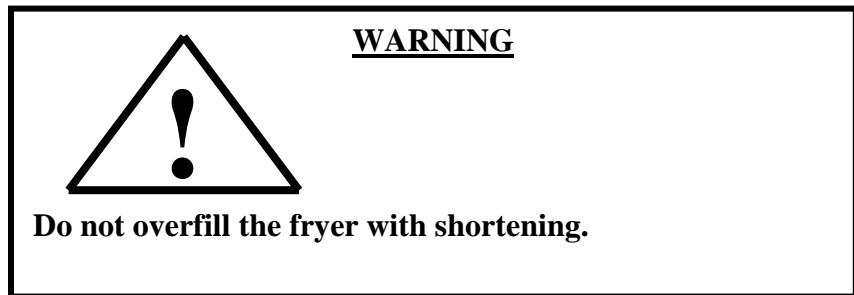


### RECOMMENDATION

For longer fat life and better tasting food, always use a top grade commercial shortening with a high smoke point and resistance to break down.

### PROCEDURES

1. Lower the basket support.
2. Pour shortening up to  $\frac{1}{2}$  inch below the "max hot oil" mark engraved on the basket support (oil volume increase with temperature). Use liquid shortening only. **Solid shortening will damage the pump. Use of solid shortening will void the warranty.**



## OPERATION



### CAUTION

Be careful. Do not splash hot shortening.

### RECOMMENDATION

Hot oil can cause serious burns on contact with the skin. Wear protective clothing when operating the fryer.



### WARNING

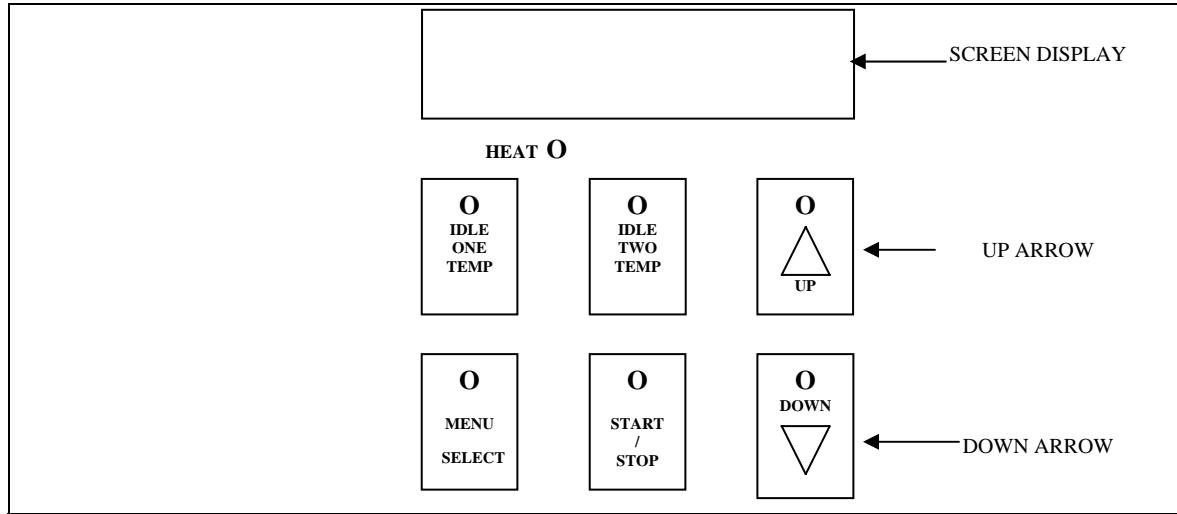
Hot steam will escape from the fryer. Keep your face away from the fry pot.

### PROCEDURES

#### Electronic Timer

(IF THE FRYER IS EQUIPED WITH A PROGRAMMABLE CONTROL, GO TO NEXT SECTION)

1. Turn the power switch on fryer position.
2. Set the thermostat dial to the required temperature.
3. The red pilot light will come on during the pre-heat period.
4. When the red light turns off, the shortening is at the selected temperature.
5. Select the pre-set time on the timer by using the up or down arrow.
6. **Frozen product:** Load the frozen product into the basket. Press the start/stop button on the timer to lower the basket into the fryer pot
7. **Fresh food:** Press the start/stop button on the timer to lower the basket into the fryer pot. Manually drop each piece of fresh product into the hot oil, just above the oil level to minimize splattering. Always use protective gloves to protect against hot oil.
8. At the end of the cook cycle, the basket will raise and the buzzer will sound for 5 seconds. The timer will reset at the pre-selected time, ready for the next cook cycle.

**MULTI PROGRAM CONTROLLER****MULTI PROGRAM  
CONTROLER****INFORMATION**

The Resfab's multi program controller can hold up to 40 different menus.

The 2 keys "**IDLE ONE TEMP** (250°F)" and "**IDLE TWO TEMP** (200°F)" have been factory programmed.

To modify the set point temperature of these 2 keys, go to section "Programmation of multi programme controller", section "Modification of IDLE set point".

Use these keys to decrease the oil temperature when the fryer is not going to be use for a while. In addition of the energy saving, by using those keys, it will help to increase the oil life and its quality.

**IMPORTANT**

**Temperature will increase of 25°F per minute  
approximately.**

**IMPORTANT**

- At any time during the cook cycle, the basket can be rise by pressing the **UP** key. The word **Pause** will be displayed on the screen and the timer will stop. To lower the basket, press the **DOWN** key. The timer will resume time when the basket is fully down the oil pan.
- The cook cycle can be stopped at any time by pressing the **START / STOP** key for 5 seconds.

**MULTI PROGRAM  
CONTROLLER  
(continuation)****Choosing menus and cooking (steps)**

- 1- Press the **MENU SELECT** key. Use the **UP** or **DOWN** key to select a cooking menu and press the **START / STOP** key. Letters **Pre-HEAT** will appear on the screen for a few seconds followed by the oil temperature. **Oil temperature will increase of 25°F per minute approximately.**
- 2- When the oil temperature is reach, the buzzer will sound for 5 seconds and letters **rEAdY** will appear on the screen. The key **START / STOP** will blink more rapidly.
- 3- Press the **START / STOP** key to start the cook cycle. The basket will lower and the cooking time will show on the screen.

**BUZZER OPTION WHILE COOKING CYCLE:**

- 4- If the menu has been programmed with the buzzer option, when that step is reached, the buzzer will sound for 5 seconds and the step will be shown on the screen for 10 seconds. Cook cycle and timer will not be interrupted.
- 5- At the end of the cook cycle, the buzzer will sound for 20 seconds and letters **End** will appear on the screen. Following that 20 seconds, The **START / STOP** key will blink slowly and letters **idLE** will be displayed to indicate the fryer is ready for another cooking cycle.

<b>MULTI PROGRAM CONTROLLER (continuation)</b>	<p>6- To begin another cook cycle with the same values, press the <b>START / STOP</b> key and letters <b>rEAdY</b> will display. Return to step 3.</p> <p><b>The controller keeps the same values of the previous setting.</b></p> <p><b><u>TO CHOOSE AN OTHER MENU, RETURN TO STEP 1</u></b></p>
--	---

## FILTERING OIL

### RECOMMENDATION

Frequently filtering oil will help to insure the quality of the food product.

The fryers models CR-40F & CR-60F have an automatic filtering system. This system is design to filter hot oil only. Oil should be at minimum 300° F. Never attempt to filter cold oil. **Never attempt to pump water or other liquids. That will damage the pump.**

#### **WARNING HOT OIL SPLATTER**



When filtering always use the cover to avoid oil splatter that may occur during the filtering process.

#### **WARNING: BURN HAZARD**



Serious injury could result from hot oil splatters.  
Protective clothing and gloves must be use during filtering process.

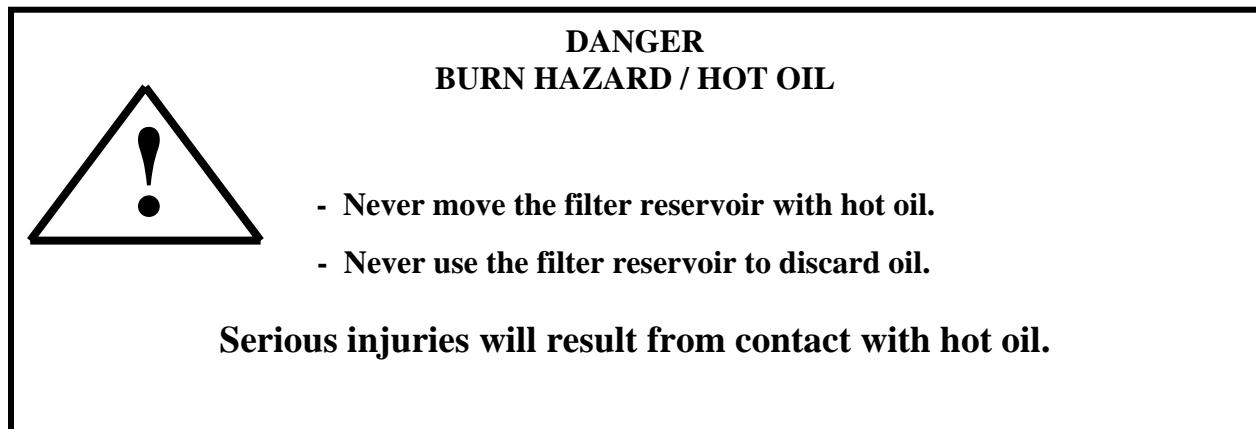
### PROCEDURES

1. Put the cover (lid) on the fryer pot.
2. Turn the power switch on **filter position**.
3. Before opening the ball valve, make certain that the filter and/or the container is in place to collect the oil.
4. Make sure that people working around are aware that you are handling hot oil.
5. Open the ball valve to release the oil by moving the drain valve lever to position "open"

**FILTERING OIL**  
**(Continuation)**

**PROCEDURES**  
**(continuation)**

6. While the oil is draining into the filter, stir the oil in the pot to make sure that all breaded residues will go through the drain.
7. Close the ball valve by moving the drain valve lever to position "close". (You may leave the ball valve open for recirculation).
8. Select with the left lever if you want the oil back to the pot or rinse/discharge the oil
9. Turn the filter switch on.
10. The oil will automatically be pumped back into the fryer pot or into the discharge hose.
11. Turn the filter switch off.
12. Turn the power switch off or on fryer position.
13. Change the filter if needed.



**MAINTENANCE INSTRUCTION****RECOMMENDATION**

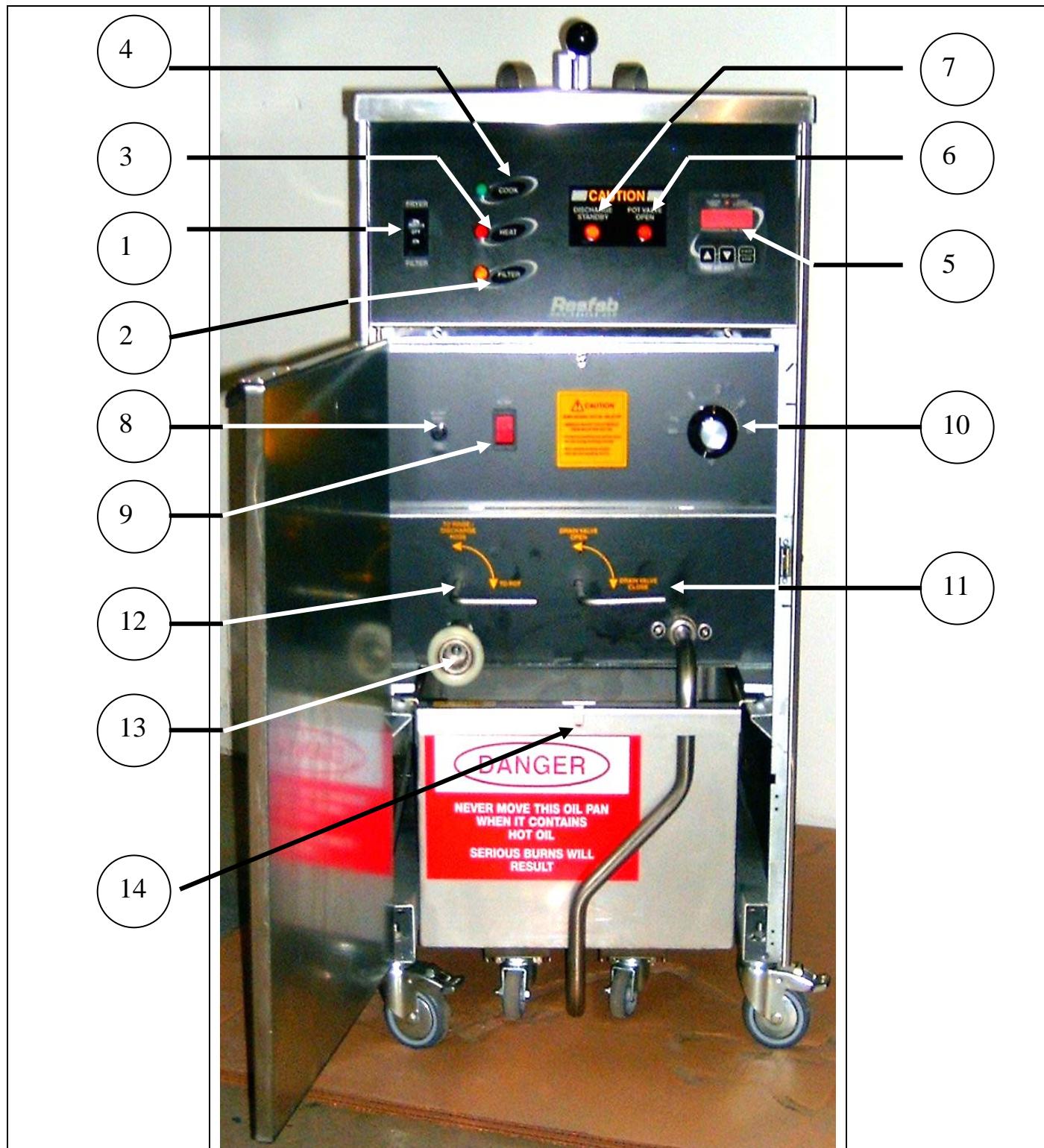
1. Keep the fryer clean! A clean fryer performs better, turns out higher quality food, reduces oil cost and is safer to operate.
2. Use a low foaming commercial fryer cleanser.
3. Always follow the safety rules in page 5.
4. Never use the pump while cleaning the kettle.

**PROCEDURES**

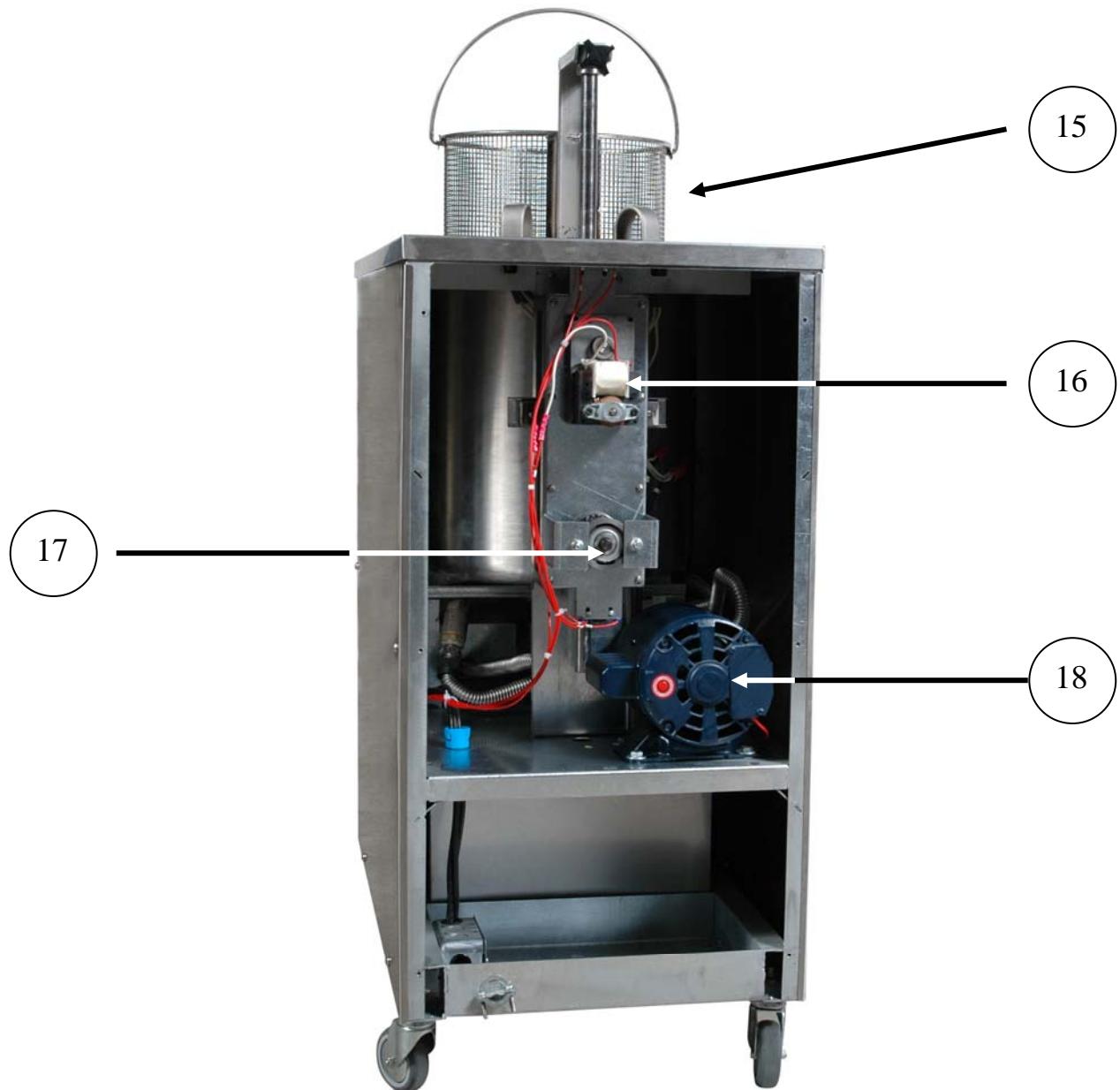
1. Press the power switch at off.
2. Discard oil and remove filter from pan.
3. Fill the pot with water 2 inches over the minimum oil level.
4. Press the powers switch on and let the water come to a boil. Then set the temperature at 200°F. When the boiling stop, slowly add the commercial fryer cleanser and stir until the cleanser is dissolve.
5. Let the solution stand still for 5 minutes. (Follow the cleanser manufacturer's instruction)
6. Use a brush to clean the kettle.
7. With the power switch off, drain the cleansing solution.
8. Rinse the kettle with warm clean water.
9. Wash the exterior of the fryer with warm water and soap.
10. Re assemble the filter.
11. Fill up the pot with fresh shortening.

**CAUTION**

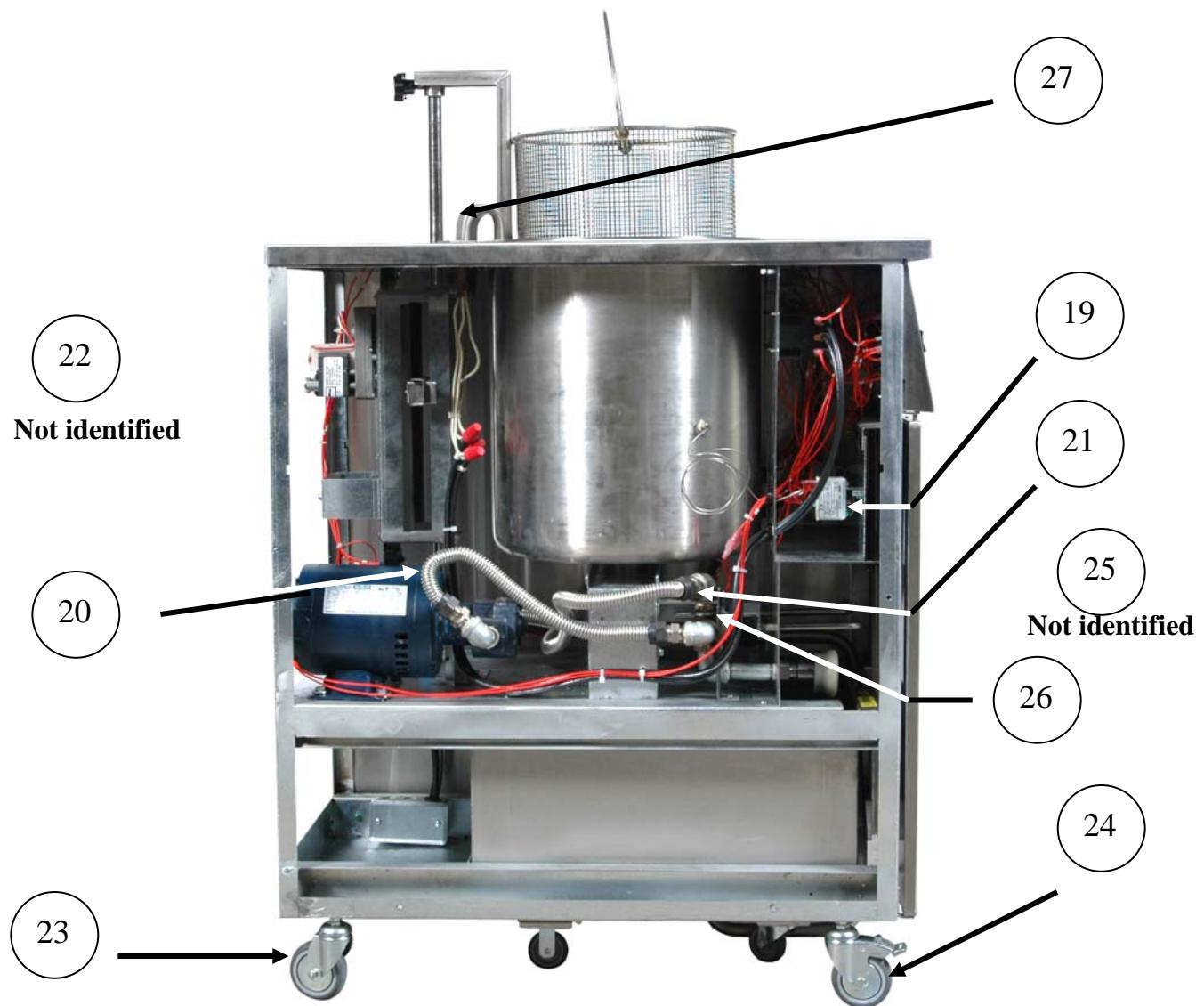
**Do not pump water. It will DAMAGE your pump and void warranty.**



No	Part #	Description	Function
1	59457	3 position ON/OFF switch	This is the main power switch with the option of turn on the fryer or the filtration system.
2	59456	Filter indicator light amber	When this light is on, the filter is stand by
3	59454	Heater indicator light red	When this light is on, the heaters are on
4	59455	Cooking indicator light green	When this light is on, the fryer is cooking. The basket lift is down.
5	59931	Auto reset timer	Automatic basket lift and timer
6	59454	Pot drain indicator light red	When this light is on, the pot drain valve is open and the heaters are shut
7	59454	Rinse/discharge indicator light red	When this light is on, the return valve is on discharge position
8	59910	Hi-limit reset	If the fryer gets to hot, the high limit will shut the power on heaters. If activated, verify the thermostat
9	59451	Filter pump switch	When on, the pump is activated to return oil to pot or rinse/discharge
10	59904	Thermostat	To adjust the cooking temperature or stand by temperature (265 °F to 375 °F )
11	N/A	Drain valve lever	To open or close the pot drain valve
12	N/A	Oil return valve lever	To return oil to pot or rinse/discharge
13	79250	Female quick disconnect	To fit with rinse/discharge hose
14	N/A	Filter carrier handle slot	To move the filter tank with the carrying handle supplied with the fryer.



No	Part #	Description	Function
15	14439	Basket for CR-40F	To hold food to be fried
15	14639	Basket for CR-60F	To hold food to be fried
16	59205	Motor	To lift and lower the basket
17	79001	Bearing	N/A
18	59210	Hot oil pump	To pump hot oil

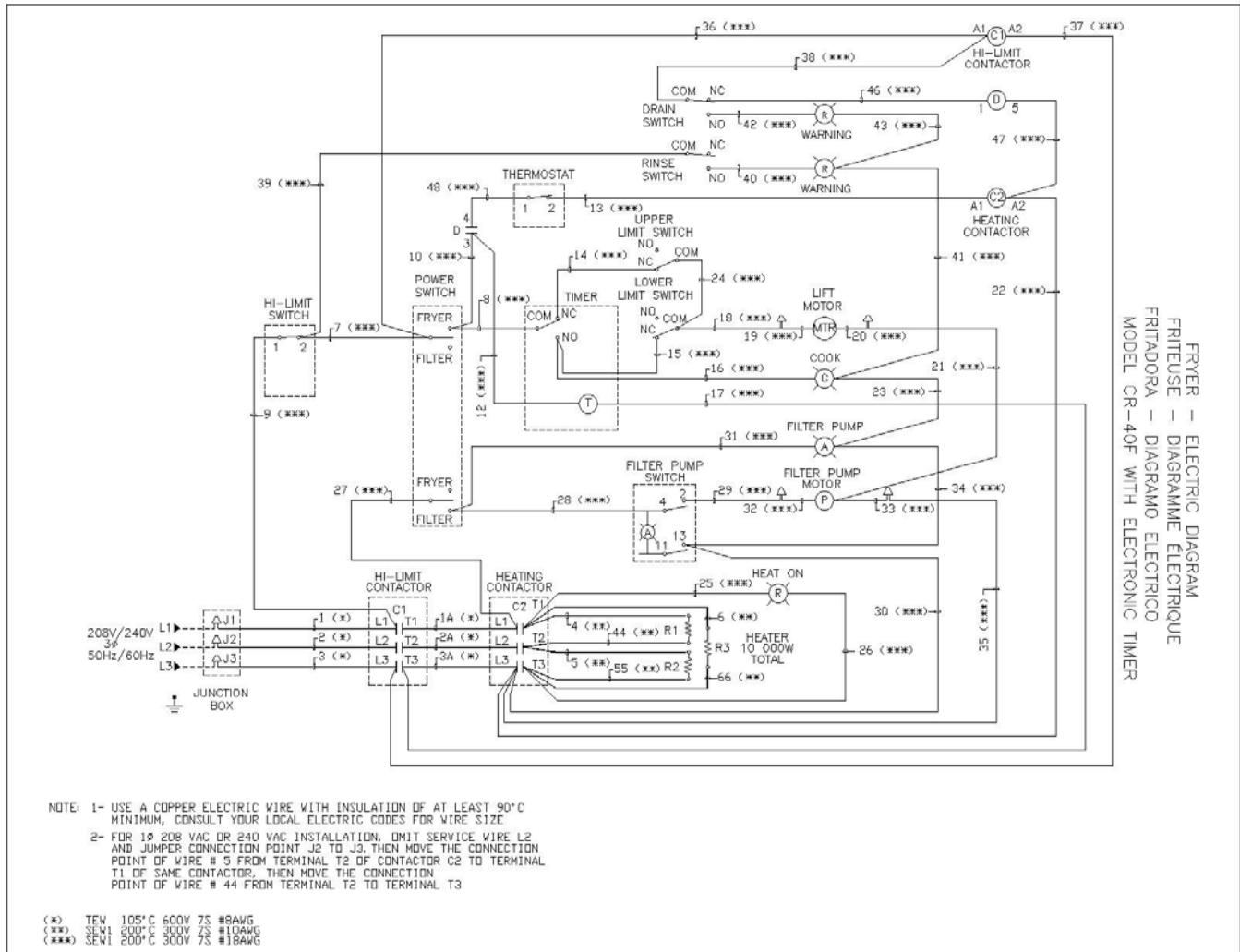


No	Part #	Description	Function
19	59910	High limit	Shut the fryer off if over heated
20	79222	Pot to valve flexible hose	To move oil
21	79222	Valve to pot flexible hose	To move oil
22	59471	Contact switch	Stop the basket lift
23	59911	Caster	
24	59910	Caster full lock	
25	59473	Magnetic switch	Activate "Pot valve open" light
26	59473	Magnetic switch	Activate "discharge stand by" light
27	54106	Heater CR-40 / 208 Volts	
27	54107	Heater CR-40 / 240 Volts	
27	54108	Heater CR-60 / 208 Volts	
27	54109	Heater CR-60 / 240 Volts	

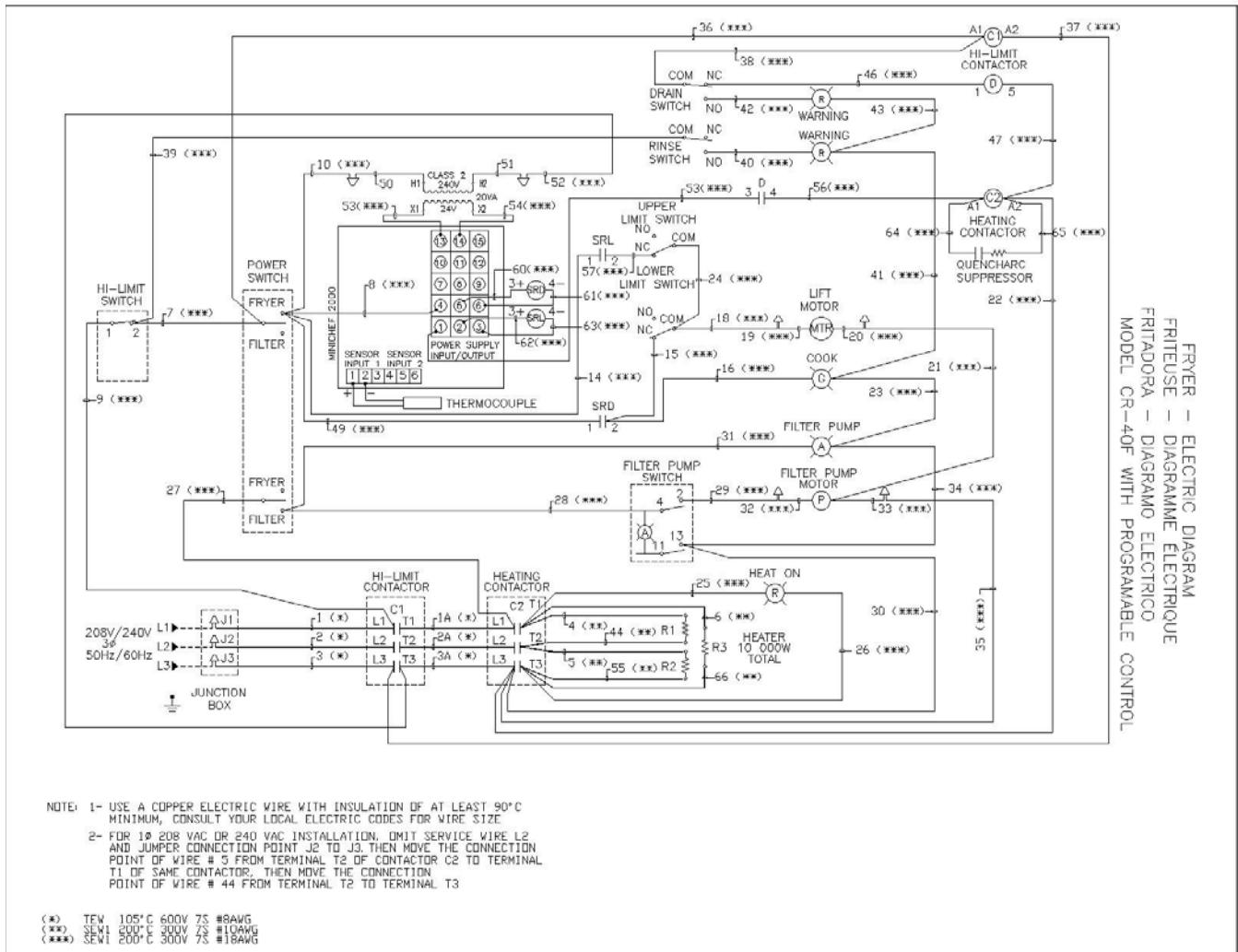


## ELECTRIC DIAGRAM CR-40F

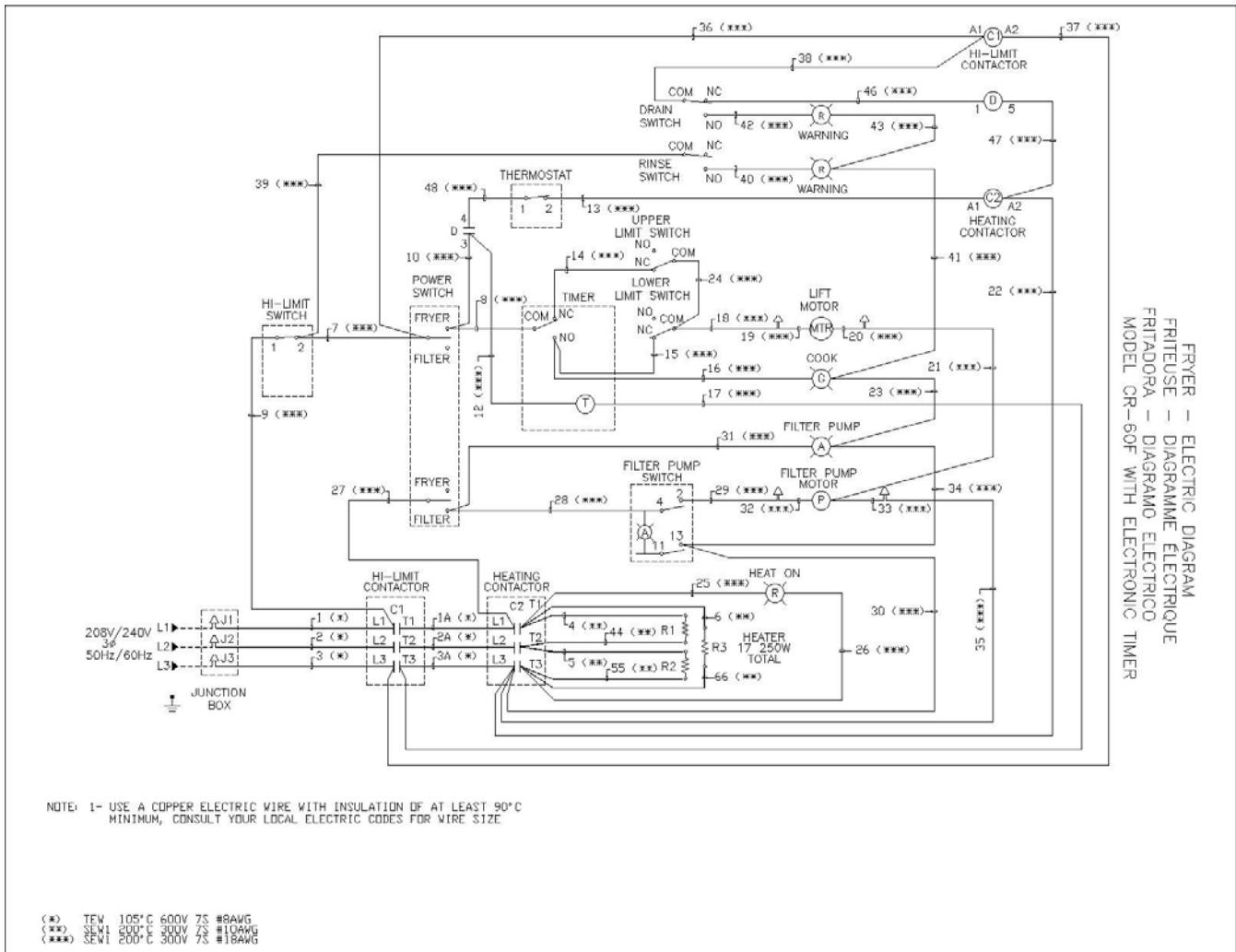
### ELECTRONIC TIMER



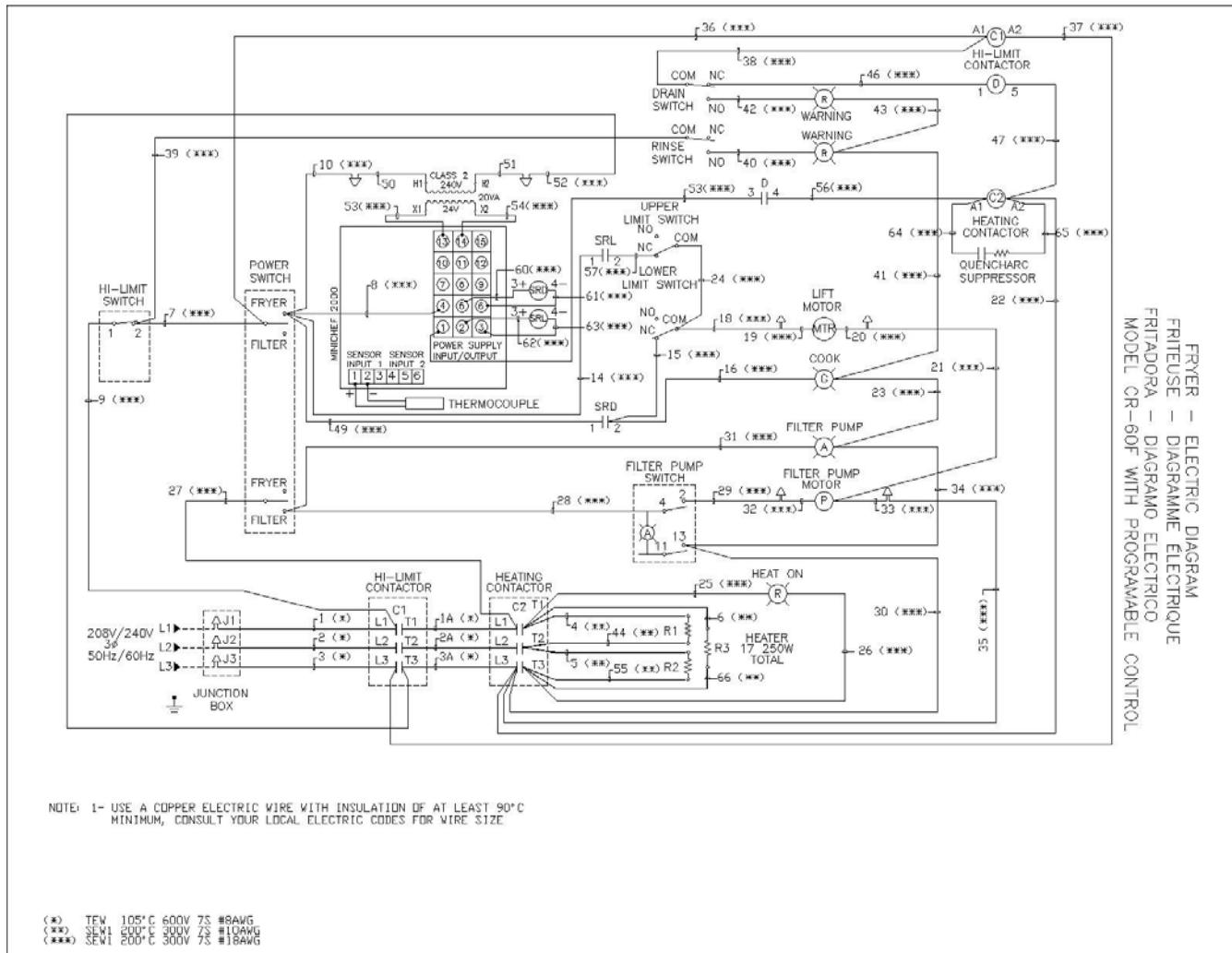
## ELECTRIC DIAGRAM CR-40F MULTI PROGRAM CONTROLLER

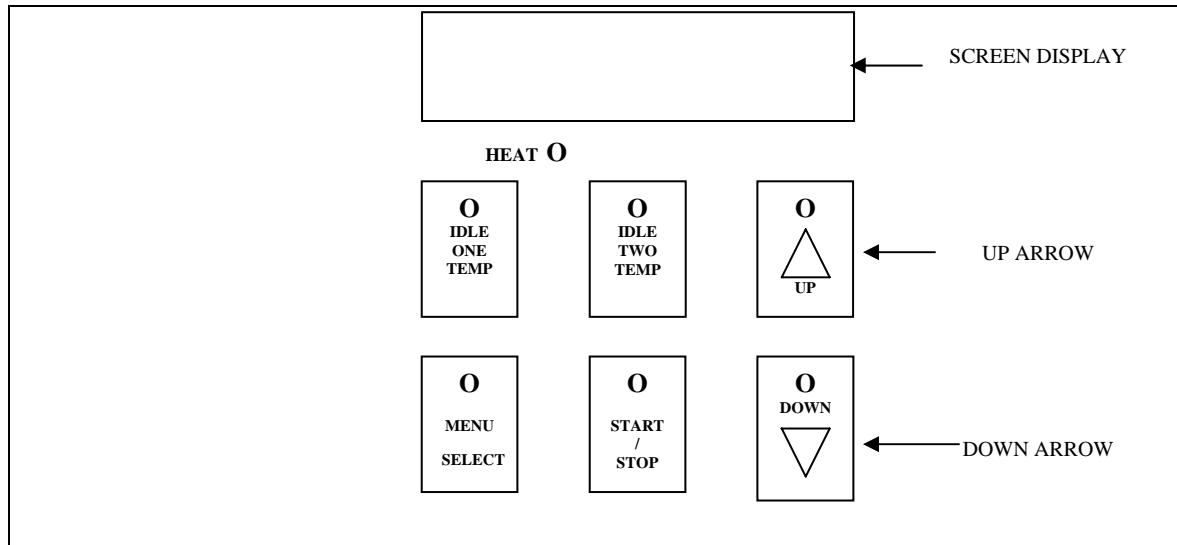


**ELECTRIC DIAGRAMME CR-60F**  
**ELECTRONIQUE TIMER**



## ELECTRIC DIAGRAMME CR-60F MULTI PROGRAM CONTROLLER





### CHANGING IDLE ONE TEMP AND IDLE TWO TEMP SET POINT

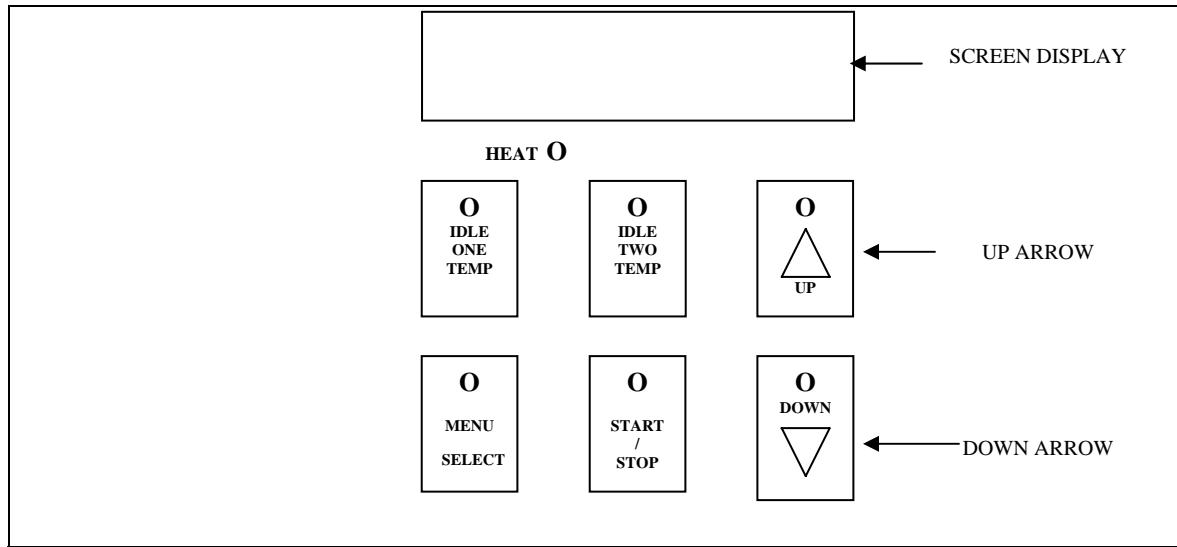
Resfab's multi program controller comes with 2 keys **IDLE ONE TEMP** and **IDLE TWO TEMP**. These 2 keys are already factory preset at **250° F** for **IDLE ONE TEMP** and **200° F** for **IDLE TWO TEMP**.

Those keys are used to decrease the oil temperature and maintain it at the IDLE set point. In addition of the energy saving, by using the IDLE keys, it will increase the oil life and its quality.

To modify the **IDLE** temperatures, follow these instructions:

Choose the **IDLE** key to be modified. Press on the **IDLE** key (keep them pressed) and using the **UP** or **DOWN** arrow, program the **IDLE** set point.

## PROGRAMMING THE MULTI PROGRAM CONTROLLER



Resfab's multi program controller offers the possibility to set up to 40 different menus. In addition of the buzzer at the end of the cooking cycle, it is possible to set another buzzer at a chosen time during the cooking cycle. This option can be used or not. Following are the steps to set each menu and its possibilities.

At anytime the setting can be  
interrupt by pressing the **MENU  
SELECT** key.

### MENU #1 (example)

Step 1- **To access the menu mode:** At the same time, press the **UP** and **DOWN** keys for **5 seconds**. A number (from 1 to 40) will appear at the right of the screen. Using the **UP** or **DOWN** arrow, choose number 1. This indicates that **menu #1** is ready to be set.

Step 2- **Setting the temperature:** Press the **IDLE ONE TEMP** key to start the setting. Letters **StPt 1** and the **temperature** will blink alternately. Press again the **IDLE ONE TEMP** key to choose / modify the temperature. Using the **UP** and **DOWN** keys, choose the cooking temperature (example  $350^{\circ}\text{F}$ ). Set the temperature by pressing the **IDLE TWO TEMP** key. **StPt 1** and the number **350** (set temperature) will be displayed on the screen. Press on the **DOWN** arrow to get to the next step, cooking time.

Step 3- **Setting the cooking time:** Letters **timE 1** will appear on the screen. Press the **IDLE ONE TEMP** key to choose / modify cooking time. Number **:00** will be displayed on the right of the screen. With the **UP** and **DOWN** arrows, select the cooking time (example 15 minutes). Set the cooking time by pressing the **IDLE TWO TEMP** key. **timE 1** and **15:00** (cooking time chosen) will display on the screen.

**Note:** If not using the buzzer option, the menu 1 setting is completed. Press the **IDLE TWO TEMP** key to confirm the menu setting.

If using the **buzzer option**, press the **DOWN** arrow to get to next step, buzzer setting.

Step 4- **Setting the alarm:** The word **alarm** will blink on the screen. Press the **IDLE ONE TEMP** key to chose / modify at what step of the cooking cycle the buzzer should sound. Using the **UP** and **DOWN** arrows, chose between **nonE, Stir, Add, ALert**. If the choice is **nonE**, there won't be any buzzer. Set the choice by pressing the **IDLE TWO TEMP** key. Press the **DOWN** arrow to choose when (number of minutes from the end of the cooking cycle) the buzzer will sound. On the screen, letters **ATinE** will blink. Press the **IDLE ONE TEMP** key to chose / modify the time. Using the **UP** or **DOWN** arrow, select the time (example 5:00). Press the **IDLE TWO TEMP** key to confirm the choice.

**Setting is completed.** Press again on the **IDLE TWO TEMP** key to confirm the setting of **menu #1**.

Step 5- **Visualizing the menu setting:**

At the same time press the **UP** and **DOWN** arrows for **5 seconds**. A number (from 1 to 40) will display. Using the **UP** or **DOWN** arrows, chose to menu to be visualized. Access the setting mode by pressing the **IDLE ONE TEMP** key.

First will be displayed the cooking temperature (**StPt 1** and the **temperature**). Press the **DOWN** arrow and will display (**timE 1** and **cooking time**).

Press the **DOWN** arrow and will display **at which step** the buzzer will sound.

Press the **DOWN** arrow and will display when (**minutes of the end of the cycle**) the buzzer will sound.

Press the **IDLE TWO TEMP** key to return to menu 1, ready for cooking.

Press the **MENU SELECT** key for 5 seconds to return to the beginning.

**TO PROGRAM A NEW MENU, RETURN TO STEP 1**

**NOTES**

**NOTES**